



Insulated Food Container ***(IFC)***

Overview:

Replacement of military unique soldier support equipment with commercial or modified commercial items has resulted in cost savings, improved performance and improved durability. The standard, military specification Mermite container previously used to maintain food temperatures during transport was military unique, difficult to clean, and had limited durability. A commercial item called the **Insulated Food Container (IFC)** is replacing the Mermite. The IFC provides improved handling, loading, stacking and serving capabilities. The IFC is available through the Defense Supply Center Philadelphia (DSCP) at a cost of about \$182.

Description:

The IFC is used to maintain food at acceptable serving temperatures at environmental extremes (-25° F to 120° F) during transport from field kitchens to soldiers at remote sites. The IFC is durable, uses standard size steam table pans, allows for easy field sanitation, and is produced using high density polyethylene for impact resistance. The item dimensions are 25" long by 17" wide by 9 1/4" deep. The container is issued with three 1/3-size, 6"-deep stainless steel insert pans with covers and gaskets.

NSNs issued for the Insulated Food Containers are:

| NSN | SIZE | COLOR |
|------------------|-------------|--------------|
| 7360-01-419-8500 | 1 | Olive Green* |
| 7360-01-419-6261 | 1 | Desert Sand |

Point of Contact:

Tim Benson (PM-Soldier Support),
DSN 256-5543, COMM (508) 233-5543

or

David Carney (PM-Soldier Support),
DSN 256-4105, COMM (508) 233-4105



* Version fielded with the Army Field Feeding System

U.S. Army
Soldier and Biological
Chemical Command

Soldier Systems Center
Kansas Street
Natick, Massachusetts
01760
www.sbcom.army.mil

rev 8-2-99